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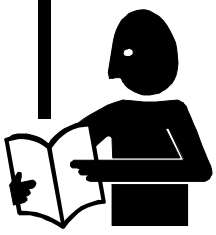
CE

M4200EU CONVECTION OVEN

OWNER'S MANUAL

OPERATING INSTRUCTIONS
***
MAINTENANCE INSTRUCTIONS
***
PARTS LIST

IMPORTANT: DO NOT DISCARD THIS MANUAL



This manual is considered to be part of the oven and is to be given to the owner or manager of the restaurant, or to the person responsible for training operators of the oven. Additional manuals are available from your Wells Dealer.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS OVEN.

Contact your Wells Dealer if you have any questions concerning installation, operation maintenance or servicing of this equipment.

For the exclusive use of licensees and employees of McDonalds Systems, Inc.

LIMITED WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel.

The prices charged by Wells Mfg. Co.for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 345-0444 or (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customers responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Full use, care, and maintenance instructions are supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventatve maintenance and scheduled maintenance procedures will prolong the life of the machine.
6. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
7. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
8. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
9. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
10. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen(15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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GENERAL SPECIFICATIONS

DIMENSIONS	APPLIANCE	OVEN CAVITY
Wide	30-1/8" (765mm)	14-3/8" (365mm)
Deep	25-1/4" (641mm) oven only 26-7/8" (682mm) incl. handle	21" (533mm)
High	25-1/8" (638mm) oven only 34" (863mm) incl. prep-top and casters	20" (508mm)
Door Swing	20" (508mm)radius	

ELECTRICAL

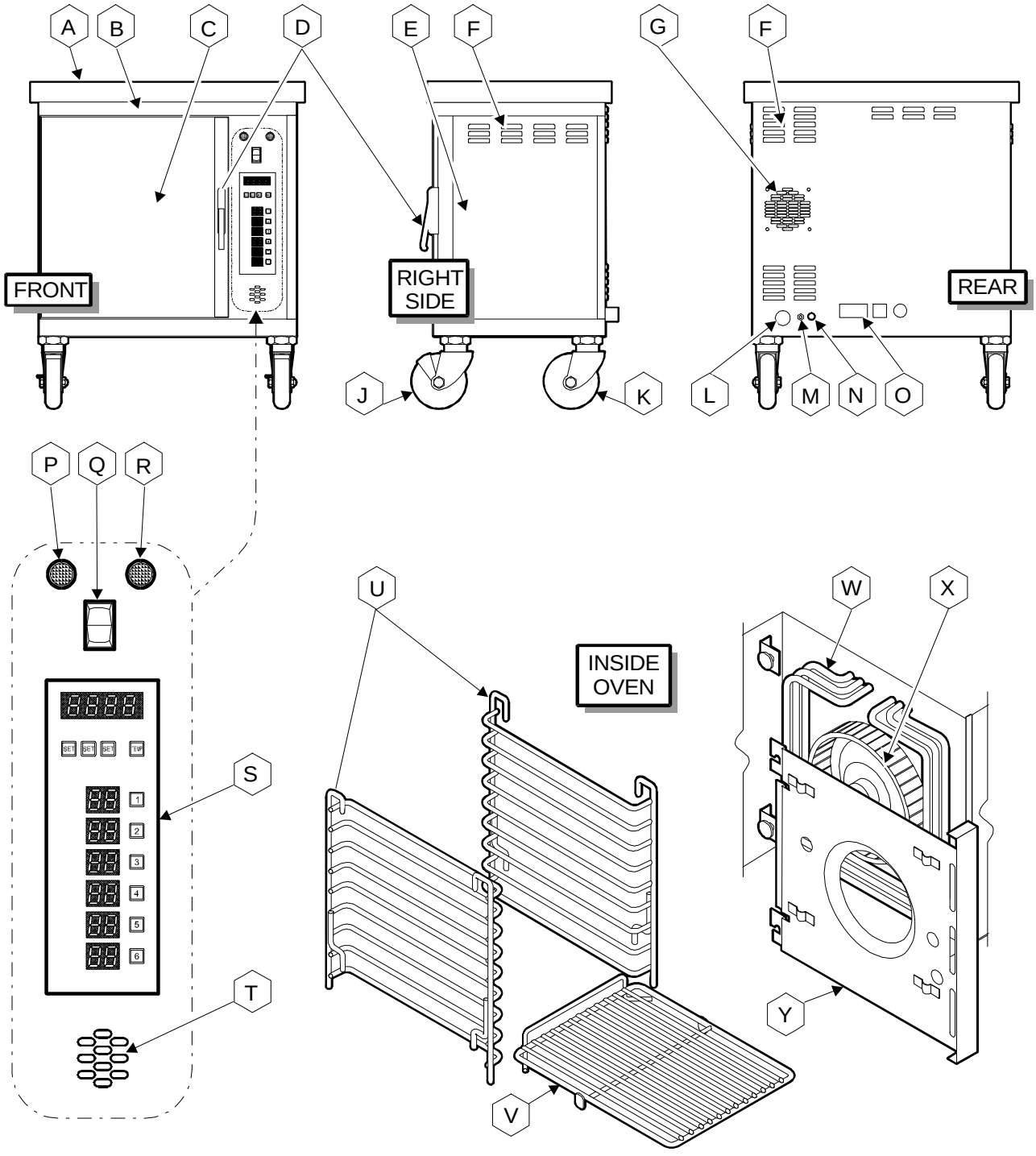
380-415 VAC 3NAC 50/60Hz

L1	11.7 Amps
L2	11.7 Amps
L3	11.7 Amps
N	0.0 Amps

Note: Shipped from the factory 3 phase.
Contact factory for single phase.

NSF CE
STD 4

FEATURES AND OPERATING CONTROLS



ITEM	DESCRIPTION	FUNCTION
A.	OPTIONAL PREP TOP	Allows top of oven to be used as a work surface
B.	OVEN TOP	Covers and protects top insulation
C.	OVEN DOOR	Covers and provides access to oven cavity
D.	LATCH	Holds oven door closed
E.	ACCESS PANEL	Covers and provides access to fan motor and electric connections and controls
F.	COOLING LOUVERS	Provides air circulation for cooling. DO NOT spray or pour water into cooling louvers
G.	COOLING FAN OUTLET	Provides ventilation for internal electrical components
J.	OPTIONAL FRONT CASTERS	Allow oven to be easily moved; locking to stabilize oven when in position
K.	OPTIONAL REAR CASTERS	Allow oven to be easily moved
L.	ELECTRICAL INLET	Electric power supply enters here
M.	AUXILLARY CHASSIS GROUND	Building earth connection
N.	FUSE	Protect electrical circuits from overload
O.	DATA PLATE	Provides manufacturer, model and serial number information. Also, provides electrical specifications and requirements
P.	HEAT ON LIGHT	Glows amber when heating elements are energized
Q.	ON/OFF/FAN SWITCH	Turns oven and fan, or fan only, on or off
R.	POWER ON LIGHT	Glows green when power is turned on
S.	SOLID STATE CONTROL	Controls cooking times and temperatures; programmable. DO NOT spray or pour water into controller
T.	BEEPER	Audible indicator for alarms, end-of-cycle, etc.
U.	RACK SUPPORTS	Hold cooking racks
V.	PRODUCT RACK	Holds product to be cooked
W.	HEATING ELEMENTS	Provide cooking heat when energized
X.	FAN	Circulates heated air during cooking
Y.	FAN BAFFLE	Covers fan, also provides mounting for right rack support

SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.

DANGER - Danger is used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.

WARNING - Warning is used to indicate the presence of a hazard which can cause personal injury, possible death or major property damage in the event the statement is ignored.

CAUTION - Caution is used to indicate the presence of a hazard which will or can cause minor personal injury, or property damage in the event the statement is ignored.

NOTE - Note is used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

PRECAUTIONS AND GENERAL INFORMATION

1. This appliance is intended for use only in commercial establishments to cook food products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

2. This appliance is intended for use only in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards.

3. Operating instructions and warnings must be read and understood by all operators and users.

4. All servicing (other than setting temperature and timing controls) must be performed by an authorized service agent.

5. Appliance power supply must be deenergized when not in use for extended periods of time by turning off the associated circuit breaker or manual disconnect.

6. Unless otherwise noted, this piece of equipment is made in the USA and has American sizes on hardware.

7. Any trouble shooting guides, component views or parts lists included in this manual are for general reference only, and are intended for use by qualified technical personnel.

8. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts break downs, notices and labels must remain with the appliance if it is sold or moved to another location.

INSTALLATION INSTRUCTIONS

A. UNPACKING AND INSPECTION

1. Carefully remove equipment from the carton. Remove all protective plastic film and packaging materials. Remove accessories from the OVEN CAVITY before connecting electrical power or otherwise performing any installation procedures.

NOTE: DO NOT discard the CARTON and other PACKAGING MATERIAL until you have inspected the appliance for hidden damage and tested it for PROPER OPERATION. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

2. Read all instructions in this manual carefully before starting installation . READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE APPLIANCE.

3. Carefully account for all components and accessories before discarding packing materials. Components and accessories are shipped in the oven cavity . Store the accessories in a convenient place for later use:

COMPONENTS

3 ea.	OVEN RACKS
1 ea.	STRAIN RELIEF
4 ea.	3/4-10 x 1” LONG BOLTS

ACCESSORIES

1 ea.	LITERATURE PACKAGE

B. SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must record installation particulars on the *CUSTOMER SERVICE DATA* form on page 23 of this manual.

2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

   It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify compliance with local codes and ordinances for THIS SPECIFIC EQUIPMENT INSTALLATION.

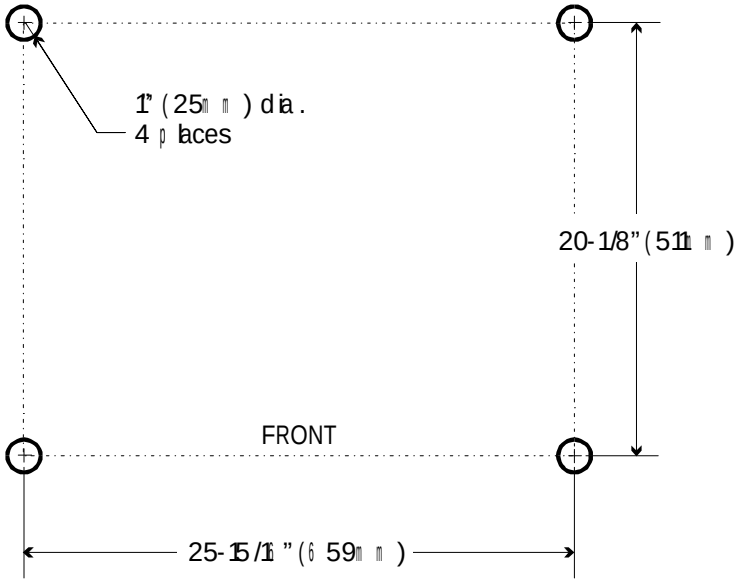
C. EQUIPMENT SET-UP

1. CURB or COUNTER MOUNTING
   a. Setup the appliance only on a firm, level, non-combustable surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   b. Appliance is approved for installation with zero clearance at bottom.
   c. Recommend at least 3" clearance on sides and back to allow adequate air flow.

2. INSTALLING OPTIONAL CASTERS
   a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
   b. Set up the appliance only on a firm, level, non-combustable surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a spirit level, check that the appliance is level front-to-back and side-to-side.

3. INSTALLING OPTIONAL LEGS
   a. Install adjustable legs, one on each corner of the appliance, in the holes provided.
   b. Set up the appliance only on a firm, level, non-combustable surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.

4. INSTALLING ON FABRICATED MOUNTING
   a. Mounting must be capable of safely supporting 350 pounds (165 Kg.), and must be fabricated to the following dimensions:



   b. Attach the appliance securely to the mounting with the four 3/4"-10 x 1" bolts provided.

D. ELECTRICAL INSTALLATION

DANGER

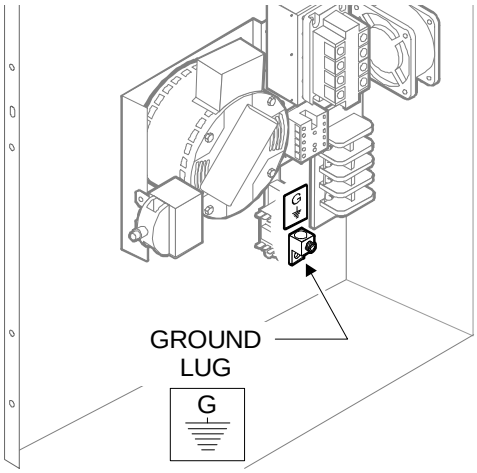
ELECTRICAL SHOCK HAZARD

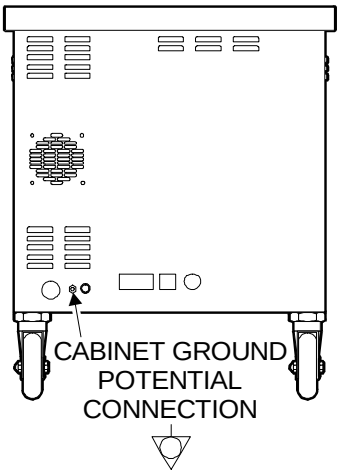
ELECTRICAL CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN
Electrical shock will cause death or serious injury.

1. Refer to the nameplate on the front of the appliance. Verify the ELECTRICAL SERVICE POWER. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1.
Wiring must be no less than 4 AWG solid copper wire, rated for at least 90ºC.

NOTE: Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

2. The EARTH ground lug is inside the right side access panel, and must be connected to a suitable earth ground. The POTENTIAL ground connection is on the back of the cabinet, and must be connected to other electrical appliances in the room.



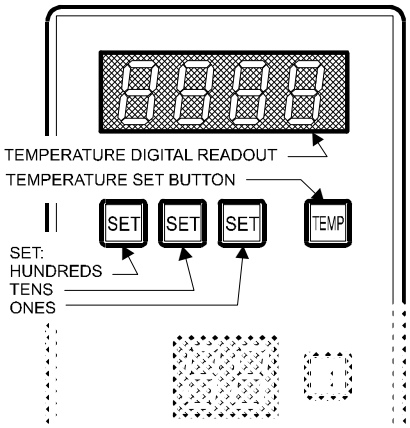


4. The appliance is shipped from the factory wired for 380-415 volt 3-phase plus Neutral and Ground electrical service.

IMPORTANT: This appliance is designed for 3ø operation. Contact the factory if conversion of this appliance to single-phase operation is necessary.

OPERATION

A. SET TEMPERATURE



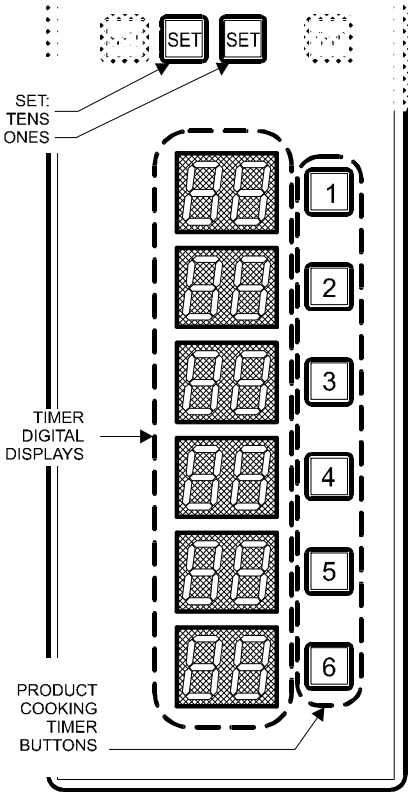
1. Make sure the appliance is wired to the appropriate power supply.
2. Place the ON/OFF/FAN switch in the ON position.

   NOTE: No display will be present until the TEMP button is pressed.
3. Press the the TEMP button momentarily to display the current oven temperature. The display will hold for 5 seconds.
4. Press the TEMP button and hold for 3 seconds. The current set temperature will display and flash. The controller is now in the programming mode.
5. Use the 3 SET buttons to set hundreds, tens and ones for the desired oven set temperature. The corresponding digit on the digital readout will increase from 0 to 9. Release the SET button when the desired digit is displayed.
6. Press the TEMP button to exit the programming mode. The new set temperature will automatically be stored in memory.

IMPORTANT: Failure to press the TEMP button within 30 seconds of programming the new oven set temperature will cause the controller to revert to original temperature setting and delete latest changes.

7. The maximum temperature to which the controller can be programmed is 500ºF (260ºC). Any attempt to set the oven temperature higher than 500ºF (260ºC) will cause the controller to reset the temperature to 500ºF (260ºC).
   NOTE: The actual temperature displayed may read as high as 600ºF (316ºC)

A. SET TIMER

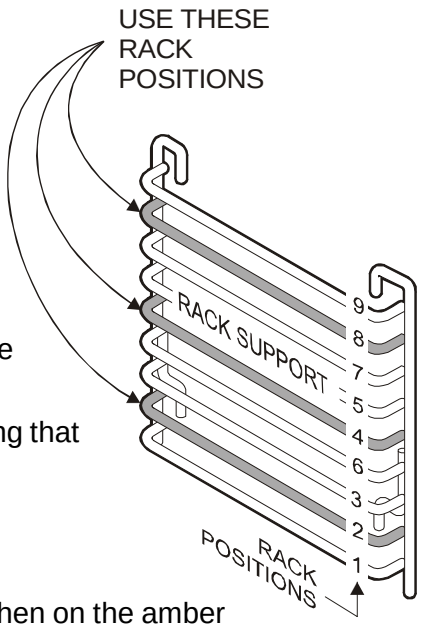


1. Place the ON/OFF/FAN switch in the ON position.
2. In the IDLE mode, the digital displays will be at “low” intensity, and will brighten while active and counting down. Verify that the time being displayed on each of the timer digital displays is correct.
   If not, proceed as follows:
3. Example: Set TIMER 1
   With the timer in IDLE mode (low intensity, not counting down)
   a. Press and hold TIMER button 1 and SET BUTTON for ONES. The right digit of timer display 1 will brighten and begin to cycle through 0 to 9. Release both buttons when the desired digit is reached.
   b. Press and hold TIMER BUTTON 1 and SET BUTTON for TENS. The left digit of timer display 1 will brighten and begin to cycle through 0 to 9. Release both buttons when the desired digit is reached. When the buttons are released, the display will return to IDLE mode and the new settings will be retained in memory.
4. TIMER buttons 2 through 6 may be set in the same manner.

C. DAILY SET-UP PROCEDURES

1. Recommended shelf positions for quality baked products:

NO. OF PANS OF PRODUCT	RACK POSITION UTILIZED
1	5
2	2 & 8
3	2, 5 & 8



2. Place the ON/OFF/FAN switch in the ON position. The green POWER ON light will glow.
3. Check oven set temperature. Press and hold the TEMP button for 5 seconds or until the screen flashes the current set temperature. If this is not right, refer to and follow the step-by-step procedure for "Set Temperature", page 8.
4. If the oven set temperature is correct, press the button again to clear the display.
5. Ensure that the door is closed. The amber HEAT light will glow, indicating that the heaters are on.
6. Allow the oven to preheat for 30 minutes.

   HINT: The product timer can be used for timing the preheat time.
7. When the amber HEAT light goes out, the oven is ready to use. From then on the amber HEAT light will cycle on and off with the heaters (i.e. light will glow when the heaters are on).
8. Check to see that the timers are set for the correct times. If not, see "Set Timer", page 7.

D. OVEN OPERATION

1. Place the ON/OFF/FAN switch in the ON position.
2. Verify that the time being displayed on each of the timer digital displays is correct. If not, see "Set Timer", page 8.
3. To start a product cook timer, press the corresponding PRODUCT COOKING TIMER button once.

   The digital display will brighten and a timing dot will appear in the lower right-hand corner of the display. The timer will automatically begin to countdown. The timer display will show the time remaining in the cook cycle.
4. When the timer reaches "00", a three-tone audible alarm will sound, and the display will blink.
5. To stop the audible alarm, or to cancel a timer operation, press the corresponding PRODUCT COOKING TIMER button once.

   The display will change to IDLE mode (low intensity), the timing indicator dot will turn off, and the audible tone will be cancelled.

SUGGESTED COOKING TIMES

PRODUCT	TEMP ºF	TIME MINUTES	NUMBER OF RACKS
BREAD PRODUCTS			
Hamburger Roll	300	15	5
Bread (1 lb loaves)	325	34	3 (12 loaves)
Roll	300	16	5 (60 rolls)
Baking Soda Biscuit	400	7	3
For best baking results, use rack positions 2, 5 & 8 (where rack position 1 is the top rack) Baking one pan: use rack 5; baking 2 pans: use racks 2 & 8.			
PASTRIES			
Sheet Cake (2½ lbs. per pan)	300	17	5
Frozen Fruit Pie (46oz.)	350	50	5 (10 pies)
Frozen Fruit Pie (26oz. - 8" dia.)	350	40	5 (15 pies)
Sugar Cookie	300	15	5
Danish Roll	350	12	5
Fruit Cake	275	75	3
Cake (1 lb.)	300	19	5 (10 cakes)
FISH			
Fish Stick	350	15	5
Halibut Steak (Frozen 5 oz.)	350	20	5
FOWL			
Turkey, Rolled (18 lb. roll)	310	3¾ hr	1
Chicken (2½ lb. quartered)	350	30-35	5
Chicken (Breast)	350	30	5
OTHER			
Melted Cheese Sandwich	400	8	5
Idaho Potato (120 potatoes)	450	40	5
Beef Pot Pie	400	30-35	5
Macaroni & Cheese	350	30	5
Turkey Pot Pie	400	30-35	5

NOTE: The above times and temperatures are recommendations only. Your experience with your operation and equipment will be your best guide. Record your information here:

PRODUCT	TEMP ºF	TIME MINUTES	NUMBER OF RACKS

PREVENTATIVE MAINTENANCE
CLEANING INSTRUCTIONS
CONVECTION OVEN M4200

PREPARATIONS: Allow oven to cool to 150ºF or less
FREQUENCY: Daily
TOOLS: Fiber Brush
Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Conventional Oven Cleaner, Non-Abrasive Cleanser
Clean Soft Cloth / Sponge
Solution: 4 parts vinegar to 10 parts warm water

CAUTION: BURN HAZARD
Do not attempt to clean the oven until it has cooled to 150ºF or less
It can burn you. Hand protection is required.

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 150ºF or less, turn the OVEN POWER SWITCH to *OFF*.

2. Remove racks and rack suports. Remove fan baffle.

CAUTION: CUT HAZARD
FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.

4. Scrub entire interior of convection oven with a plastic scouring pad and non-abrasive cleanser.

5. For baked-on food spills, sparingly use a conventional oven cleaner. Close the oven door, place the ON/OFF/FAN switch in the OFF position. Let stand for 10 minutes.
Carefully wipe all cleaner and food residue from all interior surfaces.
Wipe the area with vinegar solution to neutralize the oven cleaner.

6. Wipe down the entire interior using a clean cloth or sponge, with hot water and a mild detergent. Rinse by wiping with a cloth or sponge dampened with clean water.

IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.

8. Clean oven racks and rack supports in a sink or dishwasher.

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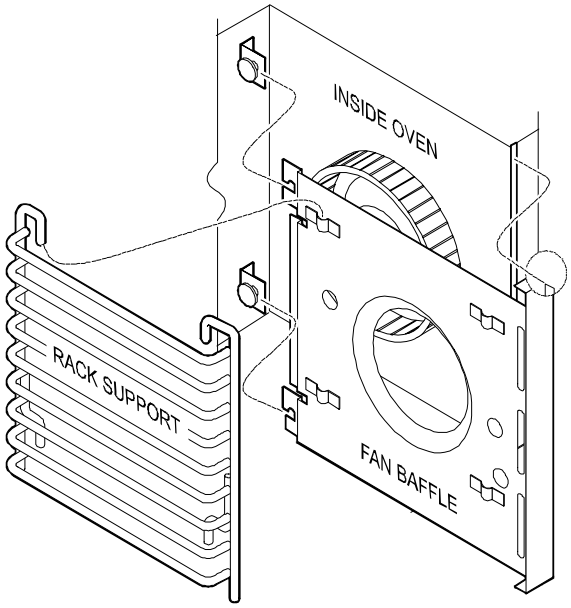
PREVENTATIVE MAINTENANCE
CLEANING INSTRUCTIONS
CONVECTION OVEN M4200

9. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.

10. Turn power switch to *FAN* . Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to OFF. Reposition fan baffle if necessary.

11. Wipe down the prep top and exterior of the oven using a soft cloth dampened with clean water and a mild detergent. A nylon scouring pad may be used to removed baked-on food debris. Rinse by wiping with a cloth or sponge dampened with clean water.



IMPORTANT: Always wipe or rub in the direction of the polish lines or grain of the metal.

12. Replace oven rack supports. Place product racks in positions 2, 5 & 8. Leave the door open overnight.

PROCEDURE IS COMPLETE

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PREVENTATIVE MAINTENANCE
LATCH ADJUSTMENT
CONVECTION OVEN M4200

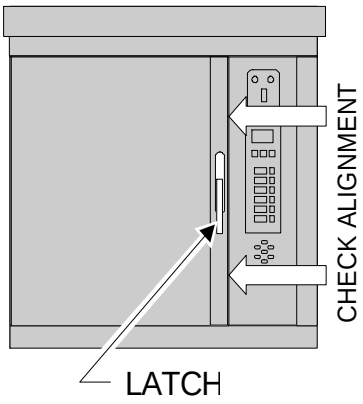
PRECAUTIONS: None

FREQUENCY: Monthly, at a Minimum; or, As Needed

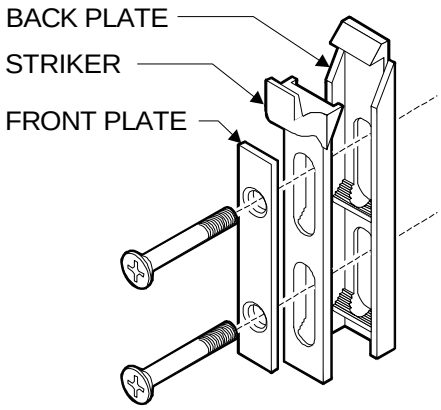
TOOLS: Phillips (+) Screwdriver, 4"x2" Strip of 20# Paper

TO BE PERFORMED BY QUALIFIED PERSONEL ONLY

1. The door latch must be adjusted such that the door will latch easily, yet remain closed and latched throughout the cook cycle.
   If the door is too tight when the oven is cold, it may pop open as the oven reaches temperature.
2. Check adjustment in two places on the latch-side of the door.
   Use a piece of paper (such as a dollar bill) between the inner surface of the door and the door gasket, just above and just below the latch. The paper should be definitely held, but should be able to be pulled out with just a slight drag.
3. To adjust the vertical alignment, hold the striker assembly while loosening the two screws. Move the striker assembly as needed, but do not allow the parts of the striker to move in relation to each other. Retighten the screws and re-check the alignment.
4. To adjust the fore-and-aft alignment, the back plate acts as a tapered shim. Moving the back plate vertically, in relation to the striker, will adjust the thickness of the striker assembly. When properly adjusted for thickness, verify the vertical alignment and tighten the screws.
5. Recheck the alignment. Recheck the tightness of the screw.



PROCEEDURE IS COMPLETE



WELLS MANUFACTURING COMPANY
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
Customer Service (775) 345-0444 Ext.502
fax: (775) 345-8238
www.wellsbloomfield.com

DO NOT REMOVE FROM MANUAL - PHOTOCOPY FOR DISTRIBUTION

PM 903.2

PREVENTATIVE MAINTENANCE

HINGE ADJUSTMENT
CONVECTION OVEN M4200

PRECAUTIONS: None

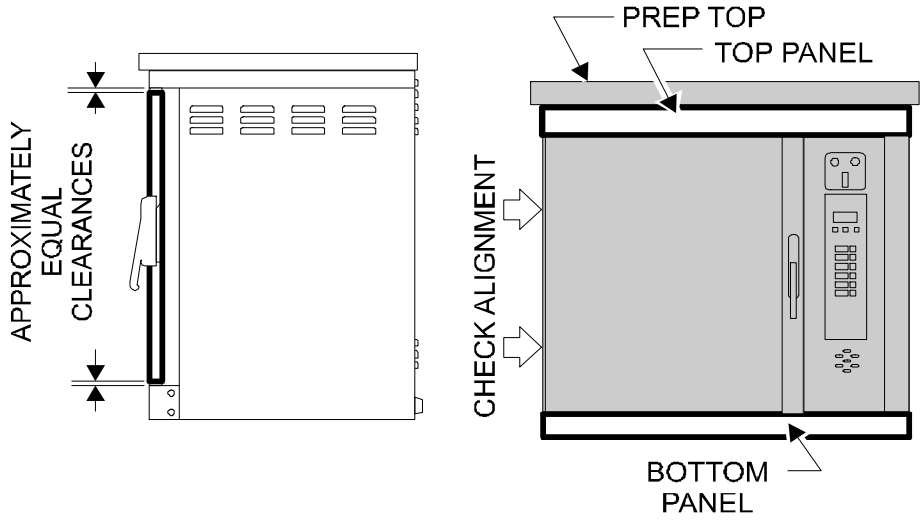
FREQUENCY: Monthly, at a Minimum; or, As Needed

TOOLS: Phillips (+) Screwdriver, 4"x2" Strip of 20# Paper
7/16" Nut Driver, 7/8" and 1-1/8" Wrenches

TO BE PERFORMED BY QUALIFIED PERSONEL ONLY

CAUTION: Exposed Electrical Circuits
Use care to avoid wiring for hotplate section during this procedure

1. The hinges provide the pivot for the door, allow for height adjustment and alignment so that the door closes properly on the gasket.
2. To access the hinge adjustments:
   a. Remove the prep top and oven top panel
   b. Remove the bottom trim panel by removing the four screws at the ends of the panel, and by loosening the two screws holding the bottom door gasket. The panel will then pull straight out.



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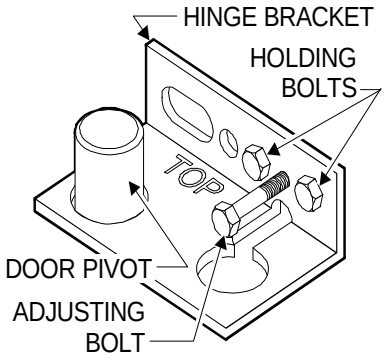
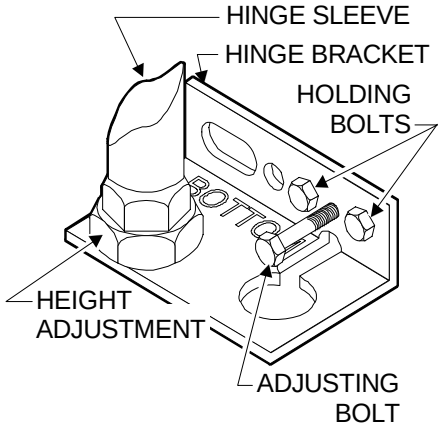
PREVENTATIVE MAINTENANCE CARD
HINGE ADJUSTMENT
CONVECTION OVEN M4200

3. The door should be approximately centered between the upper and lower lips of the cabinet. Adjust the door for height:
   a. The hinge sleeve acts as a jam nut for the height adjuster.
   b. The top and bottom clearances should be approximately equal. If necessary, loosen the hinge sleeve and turn the height adjustment nut until the required clearances are achieved.
   c. Retighten the hinge sleeve.
4. Check fore-and-aft adjustment in two places on the hinge-side of the door. Use a piece of paper (such as a dollar bill) between the inner surface of the door and the door gasket. The paper should be definitely held, but should be able to be pulled out with just a slight drag.
5. To adjust a top or bottom hinge:
   a. Loosen the holding bolts.
   b. Tighten or loosen the adjusting bolt as needed to achieve the proper vertical clearance(s).
   c. Retighten the holding bolts.
   d. Recheck the clearances. Recheck the tightness of the bolts.
6. Reassemble the oven top, prep top and bottom trim panel. Remember to retighten the screws for the lower gasket.





PROCEDURE IS COMPLETE

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TROUBLESHOOTING SUGGESTIONS

CAUTION: ELECTRICAL SHOCK HAZARD
Removal of any cabinet panel will result in exposed electrical circuits.
Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.

A. NO POWER TO APPLIANCE

1. Check electrical supply. Make sure service breaker is *ON*.
2. Possible improper service wiring: Have a licensed electrician verify that all three legs of the 3∅ service AND THE NEUTRAL LEG are properly connected (i.e. Leg 1 to L1, Leg 2 to L2, Leg 3 to L3 and neutral leg to NEUTRAL), and that all three legs are of the proper voltage and phase.

B. CONVECTION OVEN WILL NOT HEAT

1. Verify that the oven switch is *ON* and that the temperature control is set to the desired temperature.
2. Verify that the door is closed.

CAUTION: ELECTRICAL SHOCK HAZARD
Removal of any cabinet panel will result in exposed electrical circuits.
Reset of hi-limit control must be performed by a qualified technician only.

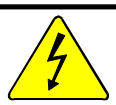
3. Hi-Limit control may have tripped: Allow unit to cool; Hi-Limit must be reset manually.

CAUTION: ELECTRICAL SHOCK HAZARD
High voltage may be encountered when replacing fuses.
Fuse replacement must be performed by a qualified technician only.

4. Blown fuse (item N): Correct cause of over-current and replace fuse with a fuse having the same configuration and ratings.
5. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

C. CONVECTION OVEN FAN WILL NOT RUN

1. Verify that the oven switch is set to *ON* or *FAN*.



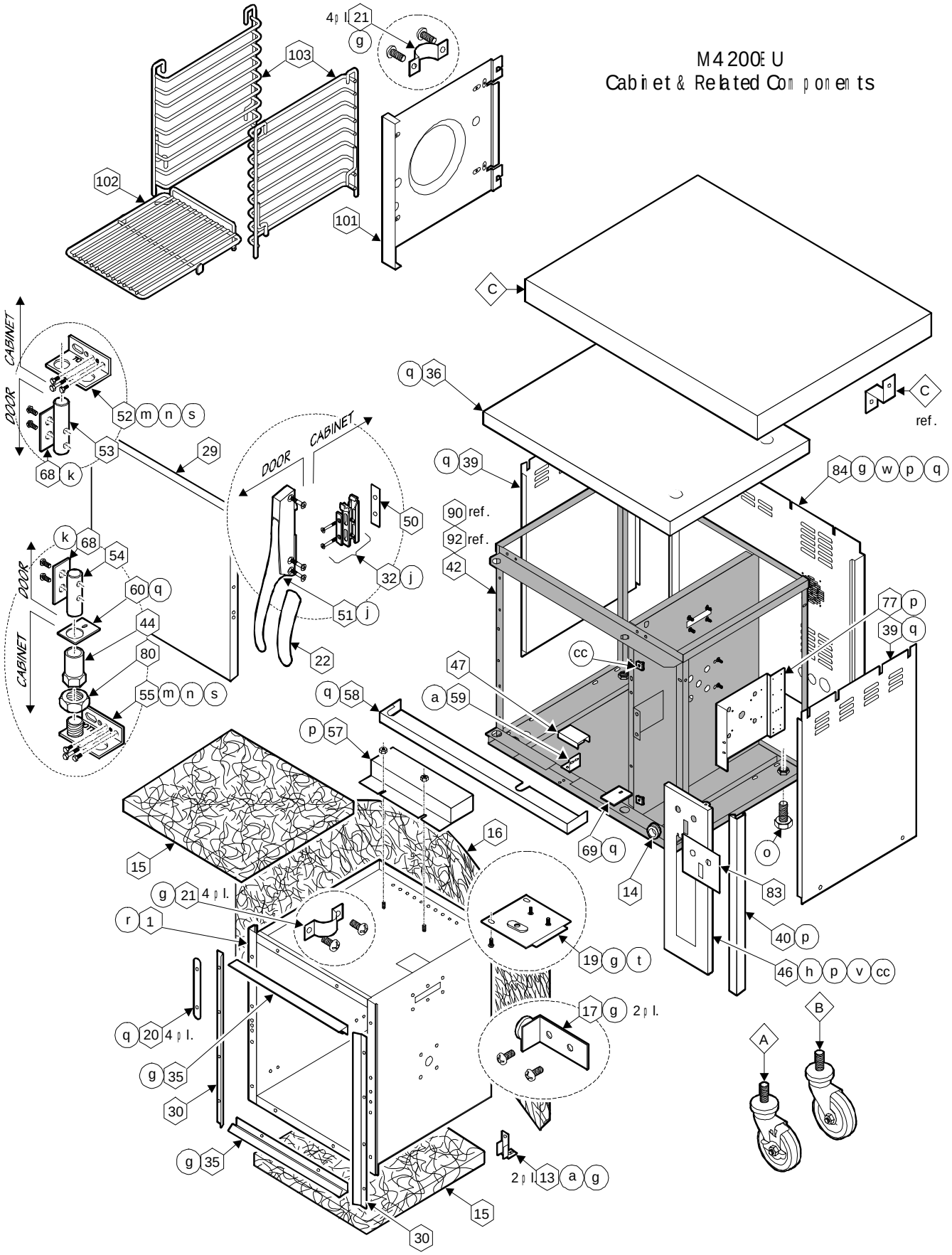
CAUTION: ELECTRICAL SHOCK HAZARD
Removal of any cabinet panel will result in exposed electrical circuits.
Reset of hi-limit control must be performed by a qualified technician only.

2. Hi-Limit control may have tripped: Allow unit to cool; Hi-Limit must be reset manually.

CAUTION: ELECTRICAL SHOCK HAZARD
High voltage may be encountered when replacing fuses.
Fuse replacement must be performed by a qualified technician only.

3. Blown fuse (item N): Correct cause of over-current and replace fuse with a fuse having the same configuration and ratings.
4. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

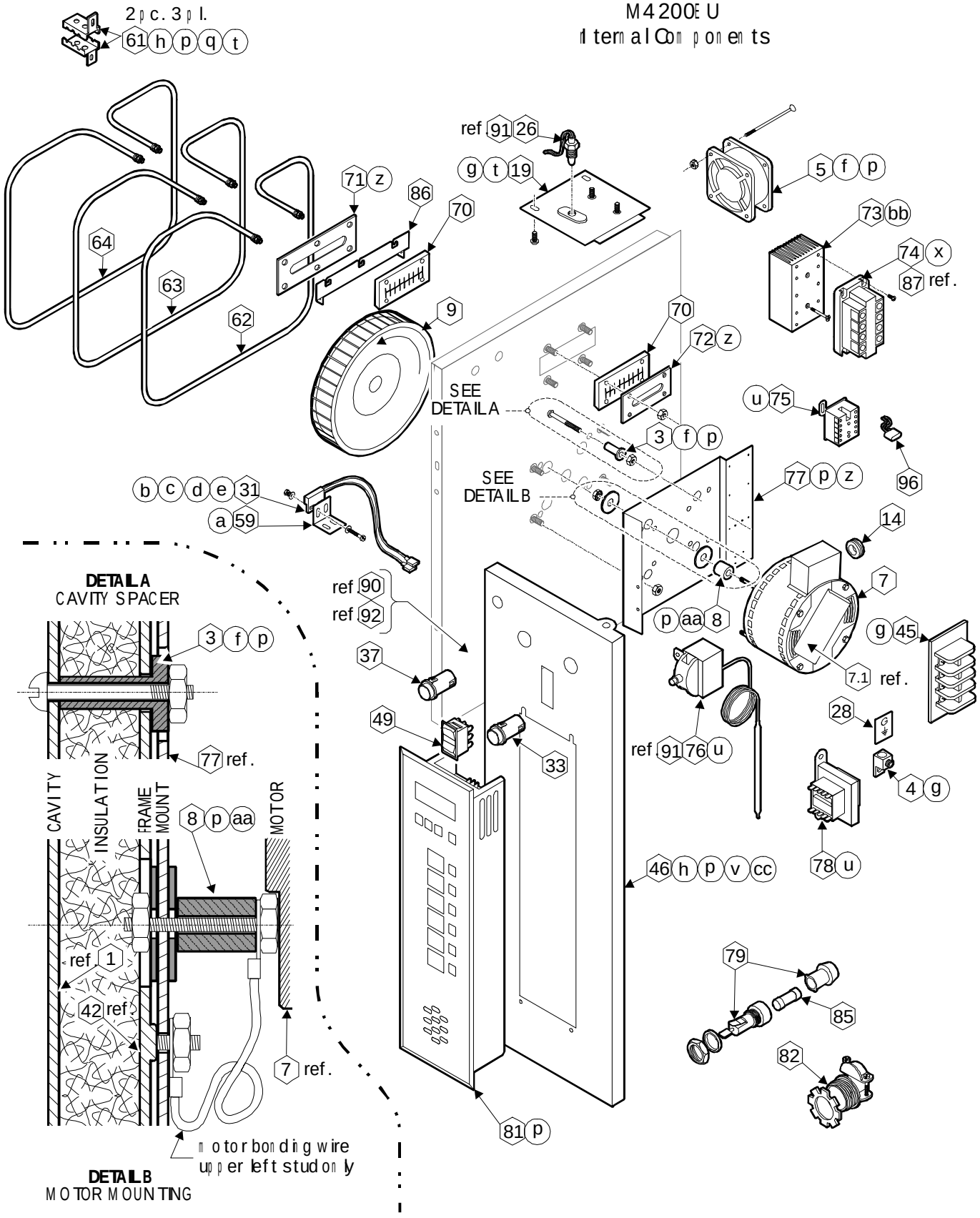
EXPLODED VIEW



M4200EU Parts List Cabinet & Related Components

item	description	svc p/n	qty
1	ASSY, CAVITY		1
13	BRACKET, CAVITY SUPPORT		2
14	GROMMET, 7/8" O.D.	51040	2
15	INSULATION, TOP & BOTTOM		2
16	INSULATION, WRAP		1
17	ASSY, BAFFLE SUPPORT		2
19	MOUNT, TEMP SENSORS		1
20	COVER, DOOR GASKET		4
21	CLIP, RACK SUPPORT	63889	8
22	GRIP, DOOR LATCH, VINYL	65050	1
29	ASSY, DOOR		1
30	GASKET, DOOR, SIDE	63819	2
32	ASSY, STRIKE, DOOR LATCH	67527	1
35	GASKET, DOOR, TOP/BOT	63817	2
36	ASSY, OVEN TOP		1
39	PANEL, EXTERIOR SIDE		2
40	TRIM, RIGHT FRONT		1
42	ASSY, FRAME		1
44	SLEEVE, DOOR HINGE	63900	1
46	PANEL, CONTROL	503297	1
47	GUARD, PROX. SWITCH	65647	1
50	SPACER, DOOR STRIKER	500984	1
51	HANDLE, DOOR LATCH	63946	1
52	BRACKET, TOP DOOR HINGE	63860	1
53	PIN, HINGE, DOOR TOP	63887	1
54	PIN, HINGE, DOOR BOTTOM	63912	1
55	ASSY, BOT DOOR HINGE	63896	1
57	ASSY, VENT DUCT		1
58	TRIM, LOWER FRONT	63804	1
59	BRACKET, PROX SWITCH	63787	1
60	PLATE, DOOR PIVOT	63899	1
68	PLATE, DOOR HINGE PIN		2
69	PLATE, DOOR PIVOT HOLE	63899	1
80	NUT, HEX 3/4-10 UNC		1
83	DECAL, CONTROL PANEL	503285	1
84	PANEL, REAR		1
90	WIRE SET (not shown)		1
92	TIE, WIRE, STANDOFF (not shown)		2
101	BAFFLE, OVEN		1
102	RACK, PRODUCT	21376	3
103	SUPPORT, RACK (pk 2)	21375	2
A	CASTER, LOCKING (FRONT)	21373	2
B	CASTER, SWIVEL (REAR)	21372	2
C	PREP TOP	21445	1
	CLIP, PREP TOP		4
a	SCREW, 8-32 x 1/2 FH		
g	SCREW, 8-32 x 1/2 SS		
h	SCREW, 8-32 x 7/8 Pan		
j	SCREW, 10-32 x 1-1/2 FH		
k	SCREW, 1/4-20 x 5/8 Pan		
m	BOLT, 1/4-20 x 3/4 HEX		
n	BOLT, 1/4-20 x 1-1/4 HEX		
o	BOLT, 3/4-10 x 1 HEX		
p	NUT, HEX 8-32 KEP		
q	SCREW, 8-32 x 1/2 PH SS		
r	SCREW, 10-32 x 1/2 PH SS		
s	WASHER, FLAT 1/4		
t	WASHER, LOCK #8		
v	WASHER, FLAT #8		
w	NUT, HEX #8-32 KEP GREEN		
cc	CLIP, TINNERMAN (pk 50)	57943	

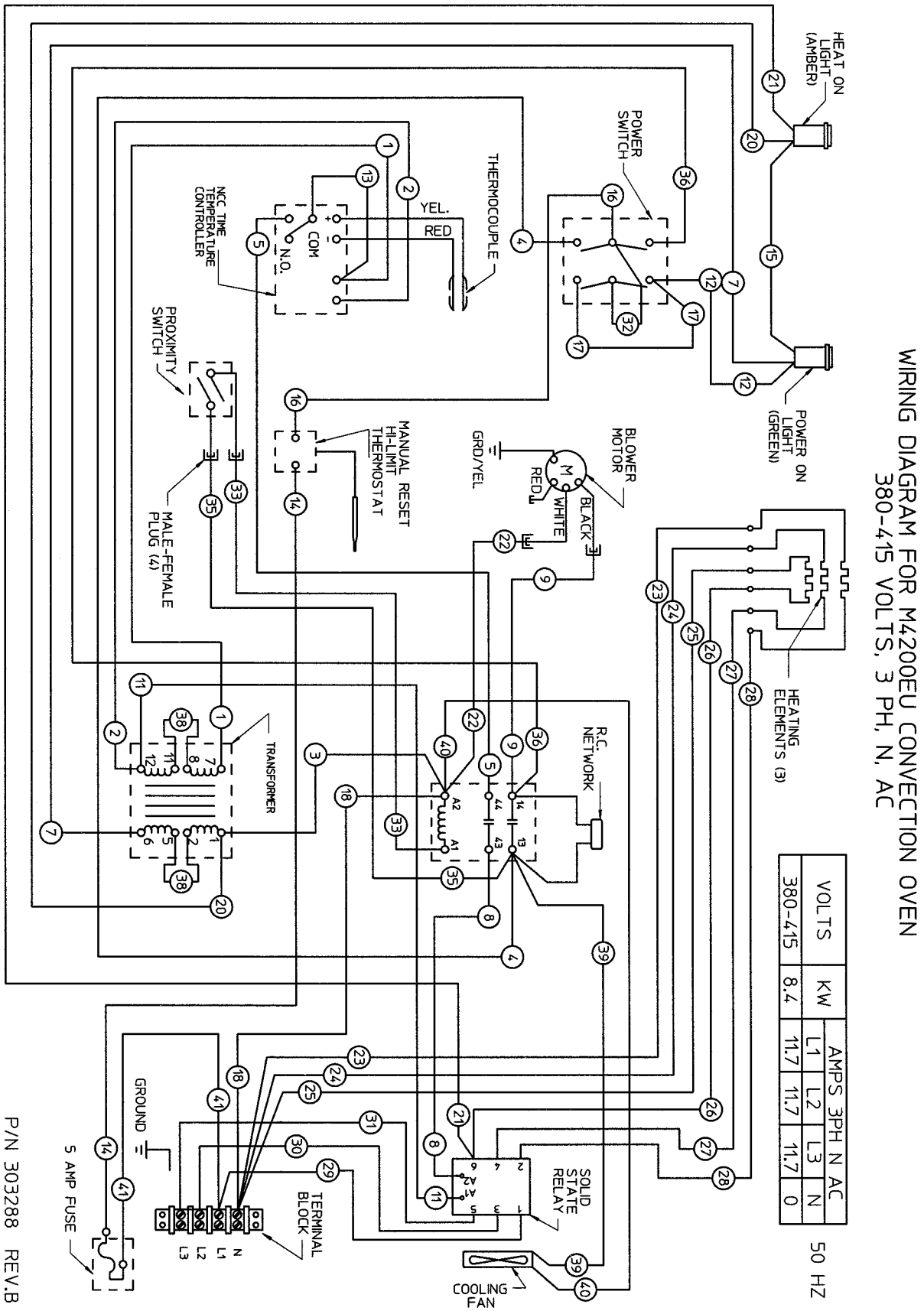
M4200EU
Internal Components



M4200EU Parts List Interior Components

item	description	svc p/n	qty
1	ASSY, CAVITY		1
3	SPACER, BLOWER MOTOR		4
4	LUG, SOLDERLESS		1
5	FAN, COOLING	64687	1
7	MOTOR, 1/4 HP	63932	1
7.1	START CAPACITOR (ONLY)	69823	
8	SPACER, MOTOR MOUNT		4
9	BLOWER WHEEL	63797	1
14	GROMMET, 7/8" O.D.	51040	2
19	MOUNT, TEMP SENSORS		1
26	THERMOCOUPLE	63927	
28	LABEL, GROUND SYMBOL		1
31	ASSY, PROXIMITY SWITCH	65239	1
33	LIGHT, SIGNAL “HEAT” (AMBER)	50516	1
37	LIGHT, SIGNAL “POWER” (GREEN)	65146	1
42	ASSY, FRAME		1
45	TERMINAL BLOCK, 4 POLE		1
46	PANEL, CONTROL	503297	1
49	SWITCH, ON/OFF	503287	1
59	BRACKET, PROX SWITCH	63787	1
61	BRACKET, ELEMENT		6
62	INNER ELEMENT, 240V (4" GAP)	63783	1
63	MIDDLE ELEMENT, 240V (2.5" GAP)	63800	1
64	OUTER ELEMENT, 240V (1" GAP)	63949	1
70	GASKET, ELEMENT	63834	1
71	COVER, ELEMENT GASKET INNER	63836	1
72	COVER, ELEMENT GASKET OUTER	63837	1
73	HEATSINK, SOLID STATE RELAY		1
74	RELAY, SOLID STATE	503281	1
75	RELAY, 220/240V	503284	1
76	THERMOSTAT, HI-LIMIT	63933	1
77	BRACKET, MOTOR MOUNT		1
78	TRANSFORMER, 240V - 18V	503286	1
79	FUSEHOLDER, 10A 240V	83795	1
81	OVEN CONTROLER	64964	1
81.1	OVERLAY, CONTROLLER	500975	1
82	STRAIN RELIEF ASSY	500102	1
85	FUSE, 5A 240V	83794	1
86	BRACKET, HI-LIMIT THERMOBULB	503303	1
87	HEATSINK COMPOUND	66160	1
90	WIRE SET (not shown)		1
91	SLEEVING, FIBREGLASS (not shown)		1
92	TIE, WIRE, STANDOFF (not shown)		2
94	OP. MANUAL M4200EU (not shown)	Lit303484	1
95	INSTR., CONV. TO ºC (not shown)	Lit303344	1
96	RFI FILTER		1
a	SCREW, 8-32 x 1/2 FH		
b	SCREW, 4-40 x 3/8 RH		
c	WASHER, FLAT #4		
d	WASHER, LOCK #4		
e	NUT, HEX 4-40		
f	SCREW, 8-32 x 2 PH		
g	SCREW, 8-32 x 1/2 SS		
h	SCREW, 8-32 x 7/8 Pan		
p	NUT, HEX 8-32 KEP		
q	SCREW, 8-32 x 1/2 PH SS		
t	WASHER, LOCK #8		
u	SCREW, 6-32 x 3/16 Pan		
v	WASHER, FLAT #8		
x	SCREW, METRIC M5 - 0.8 x 12mm		
y	SCREW, 6-32 x 7/8 SS		
z	NUT, HEX 10-32		
aa	FENDER WASHER, #8		
bb	SCREW, #8-32 x 3"		
cc	CLIP, TINNERMAN (pk 50)	57943	

WIRING DIAGRAM



VOLTS	KW	AMPS 3PH N AC			
		L1	L2	L3	N
380-415	8.4	11.7	11.7	11.7	0

PARTS and SERVICE

IMPORTANT: Use only factory authorized service parts.

For factory authorized service, or to order factory authorized replacement parts, contact your WELLS AUTHORIZED SERVICE AGENCY, or call:

Wells Manufacturing Company
2 Erik Circle, P. O. Box 280
Verdi, NV 89439
phone: (775) 345-0444 ask for Service Department fax: (888) 492-2783

Service Parts Department can supply you with the name / telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

ACCESSORIES	**PART#**
CASTER SET, OVEN (set of 4)	21330
CASTER, SWIVEL (Set of 2)	21372
CASTER, LOCKING (Set of 2)	21373
OVEN RACK, REPLACEMENT (each)	21376
PREP TOP (each)	21445
LEG KIT, OVEN, S/S (set of 4)	22226

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) ☐ 240V ☐ 380-415V

PREPARED FOR

BY

WELLS MANUFACTURING COMPANY
2 ERIK CIRCLE, P. O. Box 280
Verdi, NV 89439
Customer Service (775) 345-0444 Ext. 502
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